


COCKTAILS

MELON PALOMA	casa del sol blanco, watermelon, lime, grapefruit soda 18
ESPRESSO MARTINI	belvedere vodka, coffee and irish cream liqueurs 18
PURPLE HAZE	empres gin 1908, crème de violette, mint, lime, meringue 18
BLACKBERRY PEPPERCORN MARGARITA	casa del sol reposado, blackberry, lime, cointreau, peppercorn and salt rim 18
ROSÉ APEROL SPRITZ	aperol, club, ferrari rosé 18
BLOOD ORANGE MANHATTAN	brother's bond bourbon, blood orange juice, clove simple 18
MANHATTAN	woodford reserve, sweet vermouth, bitters, luxardo cherry 18

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5
THE REPUBLIC OF TEA	(330ml) 7
 SPECTACULAR DRINKS	q ginger ale, q tonic, q club soda, or q ginger beer (6.7 oz bottle) 6
STRAWBERRY LEMONADE	housemade 8
ACQUA PANNA®	premium still water (750ml) 8
S.PELLEGRINO®	sparkling water (750ml) 8

BREWED

HOT TEA	breakfast black, earl grey, jasmin vert, chamomile 5
FILTER DRIP COFFEE	regular/decaf 5
ESPRESSO	regular/decaf 5
CAPPUCCINO	espresso, equal parts steamed milk and froth 5.5
CAFFÈ LATTE	espresso, steamed milk, layer of froth 6.5

APPETIZERS

DAILY SOUP seasonally inspired **cup 9 | bowl 11**

TRUFFLE FRIES parmesan, parsley **12**

CHICKEN TORTILLA SOUP pico de gallo, monterey jack cheese, tortilla strips **cup 12 | bowl 14**

SHRIMP CEVICHE VERA CRUZ tomato, jalapeño, cilantro, green olives, lime juice, tortilla chips **20 ***

TUNA TARTARE avocado, jalapeño, cilantro, ponzu, wonton chips **22 ***

MEAT & CHEESE BOARD ciliegine mozzarella, genoa salami, fig jam, texas honey, pecans, crackers **22**

SHRIMP SCAMPI crispy risotto cake, compound butter **20 ***

COMPOSED SALADS

CHICKEN CAESAR romaine, crispy panko, capers, parmesan, creamy caesar dressing **25**

SEAFOOD LOUIE shrimp, jumbo lump crab, romaine, cucumber, tomato, radish, egg, avocado, louie dressing **42**

KALE SALAD kale, shaved brussels & cauliflower, avocado, golden raisin, spiced pecans, maple-ginger dressing **22**
with chicken **30** | with shrimp* **32** | with salmon* **34**

CHICKEN SALAD mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette **26**

TUNA NIÇOISE black olive, tomato, egg, red onion, potato, green beans, romaine **28 ***

PALM & ARTICHOKE SALAD mixed greens, cucumber, oven baked goat cheese, lemon hazelnut vinaigrette **22**

MANDARIN ORANGE SOUFFLÉ nm chicken salad, sliced almonds, sliced apples, today's sweet bread **26**

TRIO SALAD nm chicken salad, tuna pecan, egg salad, little gems, cherry tomatoes, shaved almonds, lemon vinaigrette **24**

SANDWICHES

- NM BURGER** black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries **22** *
with avocado **25** | with bacon **25**
- TURKEY CLUB SANDWICH** sourdough bread, lettuce, tomato, avocado, bacon, gouda cheese, dijonnaise, sweet potato fries **25**
- CALIFORNIA CLUB** toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, fries **V 20**
- GRILLED CHICKEN CLUB** country bread, lettuce, tomato, bacon, avocado, adobo mayo, french fries **20**
- SAMPLER** cup of soup, nm classic sandwich half, market salad **NM 25**

MAIN SELECTIONS

- SALMON TACOS** blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa **28** *
- PARMESAN CRUSTED CHICKEN** roasted broccolini, cherry tomato-caper salsa, lemon butter sauce **26**
- WARM GRAINS** red quinoa, roasted butternut squash, crispy spiced brussels sprouts, kale, avocado, maple-ginger dressing **22**
with chicken **28** | with shrimp* **32**
with salmon* **34** | with filet* **40**
- LEMON BUTTER CRAB PASTA** jumbo lump crab, linguini, spring onion, spinach, chili flake, garlic-ginger butter, lemon, herbs **36**
- ROASTED SALMON** grilled hearts of palm, avocado salsa verde **30** *
- PAN SEARED BEEF FILET** mashed potato, broccolini, demi glace **34** *



PLANT-BASED



GLUTEN-FREE



VEGETARIAN



NM CLASSIC

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

WINE SELECTIONS

CHAMPAGNE & SPARKLING

UNE FEMME "the callie" rosé for neiman marcus, california nv
18 quarter bottle 54 four-pack

PERRIER-JOUËT grand brut, épernay nv **99 half bottle**

FERRARI brut rosé, trentodoc nv **15 glass 33 half bottle**

SCHARFFENBERGER brut, mendocino nv **13 glass 53 bottle**

BOTTEGA "il vino dei poeti" prosecco, treviso nv **12 glass 47 bottle**

VEUVE CLICQUOT brut "yellow label", reims nv **29 glass 145 bottle**

RUINART rosé, reims nv **85 half bottle**

WHITE WINES & ROSÉ

GRENACHE BLEND château d'esclans "whispering angel" rosé,
côtes de provence 2022 **39 half bottle**

PINOT GRIGIO terlato, friuli 2022 **14 glass 56 bottle**

SAUVIGNON BLANC cliff lede, napa valley 2022 **16 glass 61 bottle**

CHARDONNAY neiman marcus, sonoma county 2019 **14 glass 56 bottle**

CHARDONNAY sonoma-cutrer russian river ranches 2021 **14 glass 56 bottle**

CHARDONNAY clos pegase "mitsuko's vineyard", napa valley 2021
18 glass 79 bottle

SYRAH BLEND château miraval rosé, côtes de provence 2022
16 glass 61 bottle

WINE SELECTIONS

REDS

PINOT NOIR cherry pie, california 2019 **12 glass 47 bottle**

MERLOT rutherford hill, napa valley 2018 **18 glass 79 bottle**

CABERNET SAUVIGNON hess collection "allomi", napa valley 2019
29 glass 145 bottle

** All unopened bottles of wine available to go with complete meal purchase.

M A R I P O S A

Socially conscious-inspired menu, emphasizing a healthier lifestyle along with classic Neiman Marcus fare, prepared by our well-trained culinary team. All of our ingredients are locally sourced when available, using fresh seasonal foods, all-natural chicken, hamburger, and hormone-free milk. Our food menus are complemented by a careful selection of wines, cocktail recipes and nonalcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus..

Before placing your order, please inform your server if a person in your party has a food allergy.

For parties of 6 or more adults, a 20% service charge will be added.

Visit us online at
www.NeimanMarcus.com/restaurants

Carl Pierro, Manager

Neiman Marcus
SAN ANTONIO